

# THANKSGIVING BUFFET

Thursday, November 28, 2024

## **Appetizers**

Chilled Shrimp Cocktail Mediterranean Vegetable Platter, Hummus, Baba Ganoush, Dill Dip Domestic & Imported Cheese Board with Roasted Nuts & Fig Preserve Artisan Charcuterie with Olives, Pickled Vegetables & Mustards Ciabatta Rolls, Focaccia, Crackers & Pita

#### <u>Seasonal Salads</u>

Roasted Vegetable & Grain Salad with Feta, Grapes, Toasted Pepitas Marinated Beets, Dijon Vinaigrette, Fresh Tarragon Field Greens Salad with Cucumber, Tomato, Parmesan, Balsamic Vinaigrette

## **Carving Station**

Herb Roasted Turkey Honey Glazed Spiced Ham Served with Traditional Pan Gravy & Housemade Cranberry Sauce

## Featured Entrées & Side Dishes

Red Wine Braised Short Rib Bordelaise Roasted Salmon with Lemon Caper Beurre Blanc Chicken Piccata with Capers, Lemon, White Wine Butter Sauce Mushroom Penne Pasta, Parmigiano Cream Sauce Holiday Cornbread Stuffing Roasted Broccoli Brown Sugar Glazed Sweet Potatoes Roasted Autumn Vegetables Homestyle Mashed Potatoes

#### **Desserts**

Pumpkin Pie, Pecan Pie, Warm White Chocolate & Dried Fruit Bread Pudding, Gluten-Free Chocolate Brownie Custards, Cheesecake Bites Accompaniments: Whipped Cream, Caramel Sauce, Chocolate Sauce, Fresh Fruit Platter

Served 11:00 a.m. – 7:00 p.m. • Reservations required Adults: \$63 • Children (10 & under): \$29 • All non-alcoholic beverages included

